

Appetizers

Wally's Grilled Shrimp 10
Succulent shrimp grilled with fresh garlic and sliced scallions. Inspired by his favorites, for his favorites.

Chicken Pot Stickers 8

Vegetable Pot Stickers 7

Cha Shu (Barbeque Pork) 9.5

BBQ Pork Spare Ribs 10

Jumbo NY Style Egg Rolls 8.5

Shrimp Rangoon 8
Golden wonton wrappers filled with shrimp, cream cheese and scallions

Chicken Shiew Mai 7.5
Steamed open faced chicken dumplings with the essence of fresh ginger and sesame oil.

Chinese Fried Calamari 12
Intensely seasoned with salt, fresh Thai chili peppers, garlic, and onions, our version is an explosion of flavors for the more adventurous eater.

Jalapenos Stuffed with Shrimp 9

Spicy Szechuan Wings 9

Paper Wrapped Chicken 8.25

Combination Appetizer 15.95

A sampling of the following: Chicken Pot Stickers, Cha Shu, Jumbo NY Style Egg Roll, Shrimp Rangoon, Jalapeno Shrimp, Wally's Grilled Shrimp, Paper Wrapped Chicken, BBQ Pork Spare Ribs.

Mandarin Tofu 8

Fresh Tofu coated with delicate Japanese Panko flakes. Served with a Cantonese blackbean sauce.



(L-R) Chinese Fried Calamari, Cha Shu, Shiew Mai, Jumbo NY Style Egg Roll

Salads

The Original New Moon Chicken Salad small 14 / full 16

Our signature dish of slow roasted chicken rubbed with aromatic herbs is tossed with a melange of crispy, crunchy and nutty delights. We purposely dress our salad ever so lightly so that the combination of flavorful ingredients can be savored. We are widely recognized as the first family to introduce the Chinese Chicken Salad some 40 years ago!

Wally's Grilled Shrimp over Organic Mixed Greens small 14 / full 16

Local organic greens are lightly tossed in a miso infused vinaigrette dressing, topped with grilled shrimp and a nest of thinly sliced fried onions.

Candied Walnuts over Organic Mixed Greens small 11 / full 13

Grilled Beef Salad small 14 / full 16

Thinly sliced steak, marinated in a sweet, piquant, and garlicky soy dressing. Served over organic salad greens tossed with our miso dressing.

Soups

Sizzling Rice Soup cup 6 / large bowl 14
We start with an intense chicken broth, add slices of chicken breast, shrimp and Chinese vegetables, then top it off with sizzling rice.

Won Ton Soup cup 5.75 / large bowl 13.75
The New Moon's homemade won tons are filled with chicken and vegetables to create a lighter version of this traditional soup. We top our soup with slices of Napa cabbage and scallions.

Wor Won Ton cup 6 / large bowl 14
A healthy and hearty soup that is chock full of won tons, chicken, shrimp, barbeque pork and Chinese vegetable.

Egg Drop Soup cup 5.75 / large bowl 13.75

Chicken Ye Won Ton cup 6 / large bowl 14
A unique, full-bodied soup of chopped chicken, mushrooms, ribbons of whipped eggs poured over crisped won tons. Please note, this delicious soup takes a little extra time to prepare.

Hot & Sour Soup cup 5.75 / large bowl 13.75

Chinese Chicken Noodle Soup cup 6 / large bowl 14

Chinese BBQ Pork Noodle Soup cup 6 / large bowl 14

Shrimp Noodle Soup cup 7 / large bowl 15

Vegetable Noodle Soup cup 5.5 / large bowl 13.5

Chicken

Shelby's Sweet & Spicy Chicken 16
Just like the girl it's named after, this dish begins sweet...then the subtle heat of the black pepper kicks in to give you something worth remembering.

Honey Glazed Chicken w/ Orange Zest 15.5
A winning combination of tender chicken coated with a light golden brown batter and glazed with a sweet orange infused sauce. White meat chicken for an additional \$1.00

Kung Pao Chicken 15.5
A northern Chinese specialty that combines marinated chicken with whole fiery chili peppers, sweet red and green peppers and roasted peanuts.

Minced Chicken w/ Lettuce Cups 15.5
Minced chicken and aromatic vegetables are served over a bed of crispy rice noodles. At the table, we offer a sweet and smoky Hoi Sin sauce and lettuce cups for you to create a wonderful dish of contrasting textures.

Velvet Chicken 15.5
Tender slices of chicken breast stir-fried with a healthy and colorful melange of seasonal vegetables. Served in a light, savory brown sauce.

Chicken w/ Chinese Snow Peas 16

Chicken w/ Roasted Jalapeno Chilies 15.5

Chicken w/ Asparagus (seasonal) 16.5

Garlic Chicken on a Bed of Spinach 16

Sliced Chicken w/ Florets of Broccoli 15.5

Sliced Chicken w/ Sweet Basil 16
Fresh aromatic basil is lush with sweet floral notes. Our interpretation pairs sliced chicken breast with delicate Chinese snow peas and caramelized white onions.

Beef

Shelby's Sweet & Spicy Beef 17
Sha Sha Beef 17.5
Tender slices of marinated flank steak served with caramelized onions and delicate Chinese snow peas. We finish with aromatic fresh Thai basil.

Mongolian Beef 16.5
Sweet and aromatic green onions are stir-fried with tender slices of beef in searing heat.

New Moon's Dragon Beef 16.5
Frightfully hot and colorful, red and green Thai chili peppers punctuate this dish of seared beef splashed with dark soy sauce and sherry.

Crispy Orange Peel Beef 16.5
Crispy slices of beef are wok fried, then tossed in a semi-sweet glaze of rice wine, light and dark soy sauces, and tangy orange zest.

Sliced Beef w/ Florets of Broccoli 16.5

Beef and Chinese Snow Peas w/ a Trio of Mushrooms 16.5

Sliced Beef w/ Asparagus (seasonal) 17.5

Soy & Garlic Grilled Beef 17.5
Thinly sliced steak, marinated in a sweet, piquant and garlicky soy dressing is flash grilled and topped with grilled green onions.



Wor Won Ton

Vegetable

Braised String Beans 14
A house favorite, our garden fresh string beans are flash cooked to maintain their crisp yet tender texture.

Braised Hot & Pungent Eggplant 13.75
Naturally tender Japanese eggplant is stir-fried with a wonderfully balanced combination of hot and pungent flavors.

Chef's Choice of Stir-fry Vegetables 13.5

Sauteed Spinach 13.5
Fresh and tender spinach leaves are stir-fried with crushed garlic and light soy sauce.

Gai Lon (Chinese Broccoli) 14
Steamed spears of this popular green vegetable are topped with a savory brown and oyster sauce.

Baby Bok Choy w/ Chinese Mushrooms 15

Mabu Tofu 14.5
Diced cubes of tofu are stir-fried with slices of Chinese black mushrooms, string beans and a slightly spicy brown sauce. Add Minced Chicken: \$3

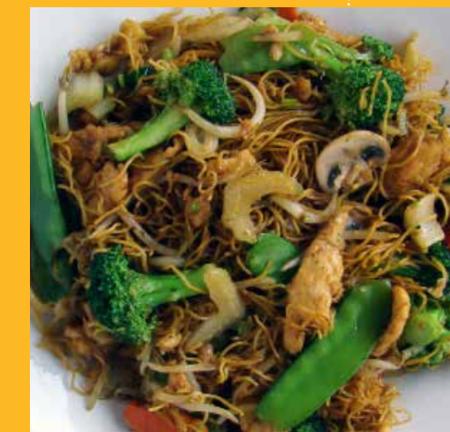
Spicy Firm Tofu with a Seasonal Green Vegetable 14.5
A downtown favorite, our kitchen uses firm tofu and only the freshest seasonal green vegetable with a light spicy brown sauce.

Tofu w/ a Trio of Mushrooms 14.5

Braised Tofu w/ Curry 14
Lightly braised tofu prepared with sweet white onions, crisp green and red peppers in a richly aromatic yellow curry sauce.



Mandarin Tofu



Chicken Chow Mein



Chloe Shrimp

Shrimp

Chloe's Shrimp 17.5

A spectacular combination of crunchy shrimp coated with a slightly sweet and pungent sauce that carries a hint of garlic. Proudly, it has become our most popular entree.

Shrimp in a Lobster Sauce 17.5

We offer my family's version of this Cantonese standard. It's strikingly robust blend of flavors draws from minced chicken, fragrant sesame oil and is finished with ribbons of whipped eggs.

Garlic Shrimp on a Bed of Spinach 17.5

Shrimp w/ Candied Glazed Walnuts 18

Crunchy shrimp tossed in a sinfully rich white sauce are topped with a generous handful of homemade candied walnuts.

Wally's Grilled Shrimp 17

Succulent shrimp grilled with freshly roasted garlic and scallions. Inspired by his favorites, for his favorites.

Minced Shrimp w/ Lettuce Cups 17.5

Shrimp in a Blackbean Sauce 17.5

Tender and firm, these plump shrimp are stir-fried with sweet green and red peppers, then tossed in a garlic-infused blackbean sauce.

Shrimp w/ Asparagus (seasonal) 18.5

Kung Pao Shrimp 17.5

Chinese Salted Shrimp 17.5

Intensely seasoned with salt, fresh Thai chili peppers, garlic and onions, this dish is an explosion of flavors for the more adventurous eater.

Shrimp on a Bed of Sizzling Rice 17.5

Large plump shrimp are tossed in a flavorful rice wine and tomato sauce, then served over a bed of crispy sizzling rice.

Hunan Crispy Garlic Shrimp 17.5

Fiery hot chili peppers, garlic and dark soy sauce are woven into the subtle, crispy texture of this staff favorite.

Jalapenos Stuffed w/ Shrimp 17

Spicy Garlic Shrimp w/ Fresh Mint 17.75

Shrimp w/ Thai Chili Peppers 17.5

Mu Shu

Four delicate pancakes and our sweet and smokey Hoi Sin sauce are served with your choice of:

Chicken 16

Beef 16.5

Chinese BBQ Pork 16

Shrimp 17

Vegetarian 15

Combination 19

Chinese Classics

New Moon Vegetable Chop Suey 13

Chicken or BBQ Pork: add \$3

Beef or Shrimp: add \$4

Egg Fu Young 14

Choice of Chicken, Beef, or BBQ Pork · Shrimp: add \$2

Sweet & Sour Pork 15.75

Peking Duck

The most delectable layer of duck meat and it's crisp, seasoned skin is served Cantonese-style with steamed buns, freshly sliced green onions, and smoky sweet Hoi Sin sauce

Half Duck 25

Whole Duck 46

Fish

Chef Pung's Cantonese Style Steamed Fish 17

Our kitchen carefully steams this mild and meaty white fish, then finishes it with a sauce infused with fresh aromatic herbs. This dish represents the true essence of our light and flavorful cooking philosophy.

Filet of Sole Szechuan Style 16.5

Characterized by it's smooth texture and mild flavor, this white fish is the perfect complement to a subtly spicy sauce.

Crispy Sole 16.5

Our kitchen prepares a white fish with a crunchy outer layer that belies a moist and delicate center that is finished with a complex ginger infused soy sauce.

Hunan Crispy Garlic Sole 17

Filet of Sole in a Blackbean Sauce 16.5

Filet of Sole on a Bed of Sizzling Rice 16.5

Kung Pao Sole 16.5

Grilled Sole 16.5

A delicate and mild fillet of sole is pan seared and served on a miso-dressed bed of organic mixed greens. This new flavorful dish is distinguished by it's light and decidedly healthy style of preparation.

Noodles & Rice

Chow Mein

(Shanghai or Hong Kong style)

This traditional Chinese noodle dish can be found in the provinces throughout China. We offer two styles of preparation, each using thin pan-fried noodles with Chinese vegetables. Please specify if you would like your stir-fried noodles and vegetable mixed together (Shanghai style) or if you would prefer to have your choice of meat and vegetable ladled over the top of a crispy bed of noodles (Hong Kong style).

Lo Mein

Fresh Chinese noodles are lightly boiled to maintain their wonderful texture and elasticity. They are then gently tossed in a ginger infused brown sauce and finished with the essence of sesame oil. Topped with fresh vegetables.

Chow Fun

A unique texture and subtle flavor characterize this lesser know noodle made from rice instead of wheat. We have chosen a dry, stir-fry version of this Cantonese dish because of the intense flavor it creates. As with all our noodle dishes, we add Chinese vegetables.

The above noodle dishes come with a choice of:

Chicken 14

Beef 15

Chinese BBQ Pork 14

Shrimp 16

Vegetable 13

Combination 17

Fried Rice

The New Moon's fried rice is made to order using garden fresh vegetables and high quality meats.

Select from a choice of:

Chicken 11

Beef 12

Chinese BBQ Pork 11

Shrimp 13

Vegetable 10

Combination 15

Beverages

Soda 3

Freshly Squeezed

Lemonade 4

Freshly Brewed

Passion Fruit Iced Tea 4

Bottle Water

sparkling or still:

small 5 · large 8



New Moon

CONTEMPORARY CHINESE CUISINE



New Moon represents the best of three generations of family recipes that have been brought up-to-date and expanded using an excellent blend of seasonal ingredients.

Our food is classic Chinese cuisine re-imagined for contemporary tastes with emphasis on lightness and freshness.

Popular, award-winning New Moon is Zagat-rated with locations in Downtown, Montrose, Valencia San Marino and in Taste at Fig@7th.

RESTAURANT & CATERING

New Moon

CONTEMPORARY CHINESE CUISINE



Visit our other locations

New Moon Downtown
213.624.0186

New Moon Montrose
818.249.4868

New Moon San Marino
626.284.8877

New Moon Cafe @Taste
213.327.0311

New Moon Buena Park
714.562.9920



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661.257.4321
Dine-in / Take-Out / Catering / Delivery
Full Bar w/ Happy Hour

Sunday Brunch

Gateway Village Center
28281 Newhall Ranch Rd,
Valencia CA 91355

www.newmoonrestaurants.com